



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Touchpoint Corp
Alexian Village
9301 N 76th St
Milwaukee, WI

7/18/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$125.00

CDC Risk Code Factor Violation(s)

| Code Number | Description of Violation | Correct By |
|------------------------|---|------------|
| Cross Contamination | | |
| 3-302.11 | Reorganize freezers and coolers so that raw animal foods are separated from ready to eat items. All food must be protected from cross-contamination. | 8/1/2016 |
| 4-501.112 | Dishwasher was ran multiple times with max temperatures reaching 167.8F. The temperature for mechanical hot water sanitizing equipment must be 180F degrees. Logs verify temperature not reaching 180F. | 8/1/2016 |
| CDC Risk Violation(s): | 2 | |

Good Retail Practice Violations(s)

| Code Number | Description of Violation | Correct By |
|-------------|---|------------|
| 1-104.12 | In order to use time as a control for employee salad bar you must submit a variance for approval. Submit an variance plan. | 8/1/2016 |
| 3-501.16 | A) Sliced tomato on prep cooler were at 43.2F. B) Sliced tomatoes on employee salad bar were at 50F. C) Cottage cheese at employee salad bar was at 48F. D) Cooler 5 internal thermometer read >60F food temperatures varified at 55.2F Potentially hazardous food must be held cold at 41F or below. REPEAT VIOLATION | 8/1/2016 |
| 4-302.12 | A) Thermometers in cooler 1 were reading >41F although food temperatures were varified to be <41F. B) Not all food storage had thermometers. Provide a thermometer to determine food temperatures. | 8/1/2016 |



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4-901.11

Pans stacked while wet. Allow pans and utensils to air dry before stacking together.
REPEAT VIOLATION

8/1/2016

Good Practice Violation(s): 4

Total Violations: 6

Notes:

FDL ok
CFM Benedtto Depiro 6/18/17

On 7/18/2016, I served these orders upon Touchpoint Corp by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature